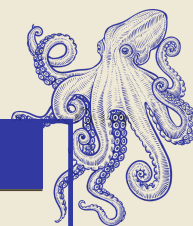


# GASTROBAR PIPA



## TAPAS

- Bread with tomato spread 3,90 €

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- Kalamata olives 4,80€

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- Homemade Gilda (anchovy, olive, piparra) 3,50 €

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- Canned anchovies “ahumados Dominguez” 16,00 €

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- Padrón peppers 8,50€

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- Our traditional bravas (potatoes) 6,50€

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- Bravas (potatoes) with Genovese pesto 6,50€

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- Panko-crusted chicken strips with barbecue sauce 12,90€

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- Pork belly from Soria with padrón peppers 14,50€

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- Broken eggs with iberian ham shavings and chives 14,90€

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- Premium tomato, spring onion, tuna belly and caper 15,50€

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- Burrata with arugula, Genoese pesto, caramelized pine nuts, and sun-dried tomatoes 13,50€

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- Escalibada tartare with cod brandade, piquillo pepper emulsion and quince jelly 13,50€

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- Our Russian salad with tuna belly, salmon roe, and breadsticks 13,50€

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- Melted provolone with mallorcan sobrasada, honey and toasts 12,90€



## TAPAS

- Lacquered eggplant with béarnaise sauce and guanciale 14,50€

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- Duo of national cheeses (Garrotxa and pure Manchego from raw sheep's milk) 11,90€

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- Iberian ham with a knife 22,00€
- 1/2 portion iberian ham \*12,90€

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- Bluefin tuna tartare with salmon roe 18,90€

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- Small casserole of garlic shrimps 14,50€

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- Croquettes:
  - - catalan-style roasted chicken 2,50€/u.
  - - cured beef 2,90 €/u.
  - - iberian ham 2,50 €/u.
  - - squid in its ink 2,80 €/u.

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- Red prawn prepared in Jospier with Maldon salt (6 u) 19,90€

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- Beach squid in andalusian style with citrus mayo 17,90€

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- “Zamburiñas” (Scallops) cooked in Jospier with Béarnaise sauce and guanciale veil 17,50€

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- Hand-cut beef tenderloin steak tartare with toasts 22,90€

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- Frisian beef rib-eye carpaccio with parmesan shavings, arugula, olive oil, 17,90€



*\*If you are allergic or intolerant to any food, ask the waiter for our allergen menu.*

*\*Terrace service has a 10% supplement*

*\*ONLY ONE TICKET FOR TABLE. If you have to pay separately, we can divide the ticket equally*



## FISH AND SEAFOOD

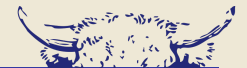
- Jospier-grilled sea bass on its back (butterflied) with garlic and chili infused **22,00€**
- 700g Jospier-cooked sole with garlic sauce **36,00€**
- Bluefin tuna tataki with white romesco **21,50€**
- Grilled lobster with fries and fried eggs **38,50€**
- Turbot cooked in jospier with garlic sauce **27,00€**



## RICES

*In all the paellas **the price will be per person** and a **minimum of 2 people***

- Seafood paella with red prawn **21,90€**
- Creamy rice with lobster **28,90 €**
- Black rice with squid and allioli **21,90 €**
- Paella with pork ribs and boletus mushrooms with rosemary aroma **21,90 €**



## MEATS

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|---|--|
| • 30-day dry-aged beef burger with bacon jam, smoked Scamorza cheese, sweet and sour pickles, and Emmy sauce <b>14,90€</b>            | • Beef stew with Spanish sauce and potato parmentier <b>18,50€</b>   |
| • Lacquered duck with spring onion, hoisin sauce and steamed crepes <b>18,50€</b>   | • 200g frisian aged beef loin (30 days) cooked in jospier with garnish <b>21,50€</b>                             |
| • "lomo saltado" (diced beef tenderloin sautéed with red onion, padrón peppers, potato, soy sauce, perrins and tabasco) <b>26,00€</b> | • "Chuletón" Frisian aged beef (30 days) cooked in jospier with garnish <b>68,00€</b>                            |
| • 250g aged picanha tagliata (45 days) cooked in jospier with garnish <b>19,00€</b>   | • Napolitan-style veal milanese with iberian ham shavings and melted burrat <b>18,90€</b>                        |
|   | • Cachopo of veal stuffed with brie cheese and iberian ham shavings, with fries and padrón peppers <b>29,50€</b> |

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